



GYMKHANA

GYMKHANA VAULT MENU

7 courses £90

Wine Pairing £80 * see below

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Masala Peanut, Dry Chickpea, & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2018

Hariyali Bream, Tomato Kachumber
White Blend 'Kalmoesfontein', A.A. Badenhorst, Coastal Region, South Africa 2016

or
Bengali Mustard Salmon, Chilli Lime Raita
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Duck Egg Bhurji, Lobster, Malabar Paratha
Riesling, Mount Edwards, Central Otago, New Zealand, 2017

or
Kid Goat Methi Keema, Salli, Pao (add Bheja)
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2017

Mangalorean Guinea Fowl Pulimunchi, Malabar Paratha
Gewürztraminer, La Vigne en Rose, Vignoble du Reveur, Alsace, France 2017

or
Kasoori Chicken Tikka, Lentil Sprouts & Kasundi Kachumber
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

Wild Muntjac Biryani, Pomegranate & Mint Raita
Agiorgitiko, Bizios, Nemea, Greece 2012

or
Ceylon Prawn Curry
Pinot Noir 'Ma Maison', Leung Estate, Martinborough, New Zealand 2016

Served With: Dal Maharani, Aloo Hara Pyaz - Bread Basket & Basmati Rice

Saffron & Pistachio Kulfi Falooda
La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

or
Elderflower Rasogulla Trifle, Amla Murabba, Mango Sorbet
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017



GYMKHANA VEGETARIAN VAULT MENU

7 courses £85

Wine Pairing £80 * see below

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Masala Peanut, Dry Chickpea & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2018

Achaari Paneer Tikka, Fig & Cashew Nut, Corn Chat
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

Ajwaini Gobi, Dill & Ginger Raita
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Tellicherry Pepper, Yam Dosa, Coconut Chutney
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2018

Asparagus, Peas & Broad Beans Pilau
Pinot Noir 'Ma Maison', Leung Estate, Martinborough, New Zealand 2016

Served With: Dal Maharani, Khatta Meetha Baingan - Bread Basket & Basmati Rice

Saffron & Pistachio Kulfi Falooda
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

or

Elderflower Rasogulla Trifle, Amla Murabba, Mango Sorbet
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.